

## **Working Lunch DCP Self Selector**

2 Course Menus

A Choice of starter and main course

or

Main course and dessert

### **Starters**

Soup of the day with herb croutons

Market salad with artichokes, feta cheese and olives

Smoked chicken and herb salad with a mango salsa and coriander dressing

Smoked springbok carpaccio, nectarines, rocket and shaved parmesan

Vodka cured salmon gravadlax with crème fraiche and apple and herb salad

Classic Caesar salad served with anchovies and parmesan cheese

### **Main course**

Kingklip served with herb mash, slow roast tomato and basil cream

Supreme of chicken served with ratatouille vegetables and hazel back potatoes

Grilled line fish with Mediterranean vegetable roulade, baked polenta and sauce vierge

Beef sirloin served with roast mushrooms, potato Dauphinoise and béarnaise sauce

Papperdelle in a wild mushroom cream with parmesan cheese

### **Desserts**

Fresh fruit platter served passion fruit sorbet and strawberry couli

Classic crème brulee served with almond biscotti

Chocolate marquise served with raspberry ripple ice cream

Apple tart fin with apricot glaze and sweetened mascarpone

Vanilla pod panna cotta with a rhubarb jelly

Tea and Coffee